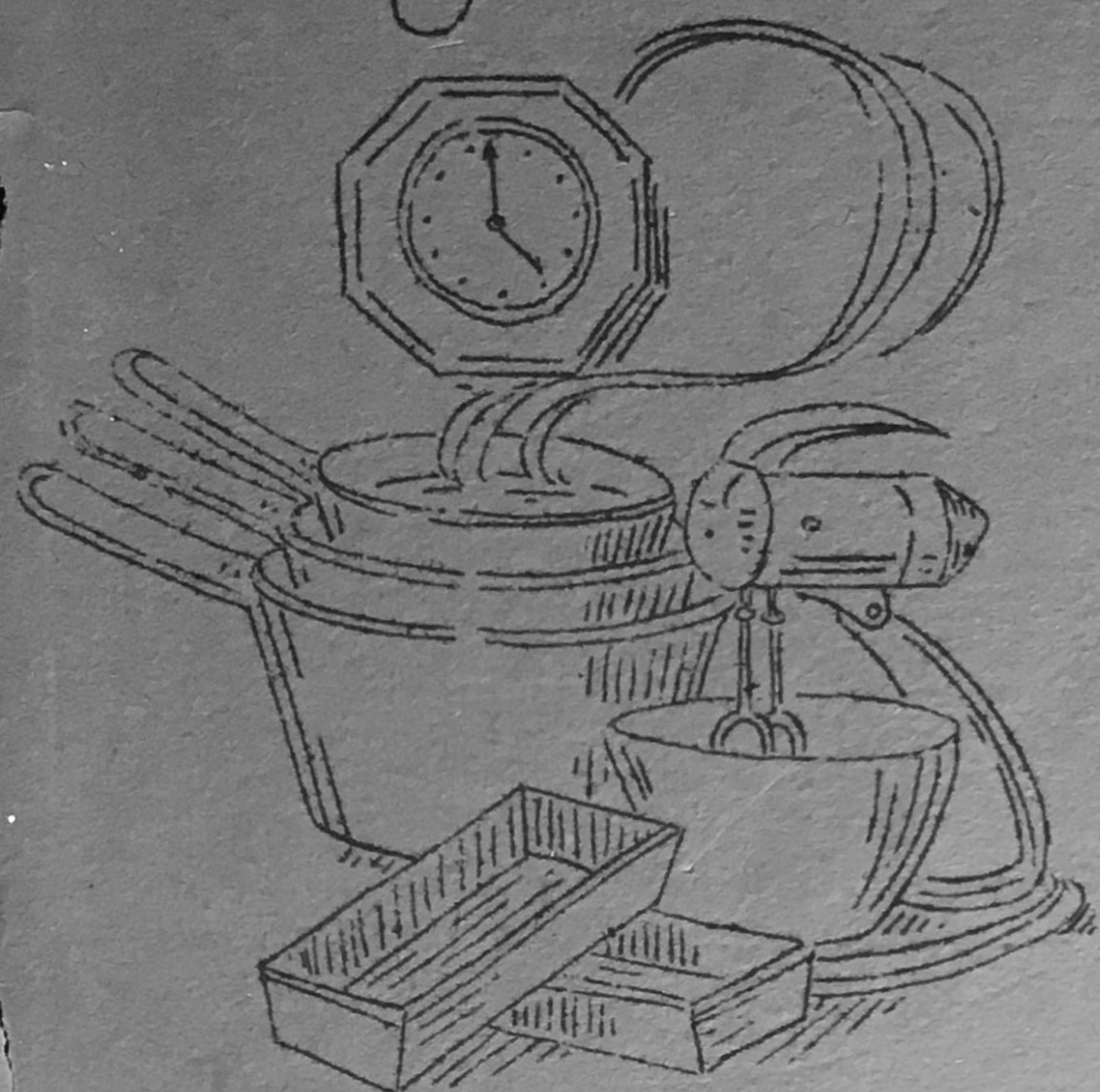


Cooking and Baking



RECIPE BOOK

509
*Complimentary
Helle F. Huddleson*

FAVORITE RECIPES

OF

THE WOMAN'S SOCIETY OF
CHRISTIAN SERVICE

SAINT MARK'S METHODIST CHURCH
GARRISON AT LIBERTY HEIGHTS AVE.
BALTIMORE, MARYLAND

COLLECTED AND COMPILED
BY THE
GRAND CENTRAL STATION GROUP

- 1942 -

ACKNOWLEDGMENT

Acknowledgment is due and is gratefully made to each individual who had a part, whether large or small, in this project.

With YOUR cooperation the task of all of us was made easier, yet the horrids of the book were made greater.

THE GRAND CENTRAL STATION GROUP

"RECIPE FOR A DAY"

Take a dash of water cold,
A little leaven of prayer,
A little bit of sunshine gold
Dissolved in the morning air.
Add to your meal some merriment
As you serve your kith and kin,
And then the chief ingredient,
A plenty of work thrown in.
Now spice this all with the essence of love,
And another bit of prayer,
Let the Good Old Book and a look above
Complete a well spent day.

Anonymous

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ABBREVIATIONS

tsp.	-	teaspoonful
tbsp.	-	tablespoonful
c.	-	cup
lb.	-	pound
oz.	-	ounce
pkg.	-	package
qt.	-	quart
pt.	-	pint

MEASURES

3 teaspoons	-	1 tbsp.
3 tbsp.	-	1/2 cup
16 tbsp.	-	1 cup
2 cups	-	1 pint
1 oz.	-	1 tbsp. butter
1/2 lb.	-	1 cup
1 lb.	-	2 cups
1/2 cup = 4 oz = 8 tbsp = 1/4 lb. butter		

EQUIVALENTS

2 c. granulated sugar	-	1 lb.
3 c. powdered sugar	-	1 lb.
3 c. brown sugar	-	1 lb.
4 c. flour	-	1 lb.
chocolate: 1 oz	=	1 square = 5 tbsp. grated
6 egg whites	-	1/2 cup
6 egg yolks	-	1/2 cup
chicken (5 lb.)	-	1 qt. meat

Prov. 31:15 - "She riseth also while it is
yet night and giveth food
to her maidens".

Prov. 30:8 - "Feed me with the food that
is needful for me".

CRANBERRY COCKTAIL
(Strictly White Ribbon)

1 qt. cranberries
1 qt. water
5 or 6 whole cloves

Cook until soft, strain and add 2 cups sugar.
Cook 5 minutes. Cool. Add 2 cups of orange
juice, or part grapefruit juice or mixed juices,
and 2 tbsp. lemon juice. Just before serving
add 1 bottle of ginger ale. Serve very cold.
One-half quantity makes about 1-1/2 quarts.

Mrs. Lewis R. Carlett

TOMATO JUICE COCKTAIL

1 #3 can tomato juice	1 tsp. parsley (minced)
1 small onion, thinly sliced	
1 tsp. granulated sugar	1 bay leaf
1/2 tsp. salt	1 stick of celery (bruised)

Combine ingredients listed and allow to chill
15 minutes. Strain and serve very cold. To
bruise celery, twist it so as to break fibers.
Serves 6 to 8.

Louise Monroe

SPRING FESTIVAL PUNCH

10 oranges
5 lemons
3 pints pineapple juice
3 quarts ginger ale
2 lbs. sugar - made into syrup with 1 pt.
of water

Heat to make sugar syrup

Mix orange, lemon and pineapple juices with sugar syrup and chill. When ready to serve, add the ginger ale and ice. Serves 70 to 80.

Mrs. Ivan Brent

CURRENT FIZZ
(Summer Drink)

1-1/2 cups current jelly
2 cups boiling water
2-1/2 cups orange juice
2/3 cups lemon juice
1 qt. ginger ale

Beat current jelly with rotary beater until fluffy. Add boiling water. Beat until jelly is dissolved. Add fruit juices. Chill. Just before serving, add ginger ale and serve over crushed ice.

Mrs. Harry Frey

CLAM CHOWDER

1 qt. water and clam juice
 2 doz. clams
 4 or 5 potatoes
 5 or 6 slices of bacon fried and cut up
 2 big onions)
 1 can corn) ground through the chopper
 1 can tomatoes)

Add clams, parsley, salt, pepper, 4 or 5 crackers crumbled. 1 qt. of milk last.

Mrs. Walter W. Dew

CLAM CHOWDER

1 cup chopped carrots	6 cups water
1/4 cup chopped onion	1 qt. milk
1-1/2 cup celery	5 tsp. salt
1 qt. clams (chopped)	1 tsp. pepper
1 cup potatoes	6 tbsp. flour
1-1/2 tbsp. chopped parsley	dash of paprika
2 tbsp. butter	

Cook all vegetables and clams half hour with seasonings and water. Heat milk in separate saucepan. Make paste of flour, use half in milk, other half in vegetable mixture. Combine both. Add butter and serve.

Mrs. A. M. Hubbard

"Upon what meat does this our Caesar
feed, that he is grown so great?"

Shakespeare

SWISS STEAK

Get a piece of round steak about one inch thick, the size of steak depending on number to be served. Cover one side with flour and salt and pepper to taste. Pound the flour well into the steak. Turn and do same on the other side. Melt Crisco in pan and sear steak on both sides. Pour over this a can of tomato sauce and an equal amount of water. An onion and green pepper diced may also be added. Have enough liquid to barely cover. Cover the pan and SIMMER at least two hours or until meat can be cut with a fork. Water may be added as needed and this should be watched closely so that it will not dry out and stick.

Mrs. William Fuhrman

CHILI CON CARNE

1 lb. ground round steak	1 can kidney beans
1 can tomato soup	1 onion (diced)
1 tbsp. chili powder	

Brown the meat and onion in little butter. Add remaining ingredients and simmer for one hour.

Mrs. J. J. Lonsdale

SPANISH CHICKEN

Fry 2 slices of bacon. Remove from pan and add more oil or fat to grease already in pan. Brown pieces of chicken (wings, backs, neck, if chicken is large). When nicely browned, put chicken in medium size kettle $\frac{3}{4}$ full of boiling salted water and let cook. Meanwhile fry 2 green peppers, 1 red pepper, 1 clove of garlic and 3 onions chopped together. When brown add to kettle of chicken. Cook until chicken is tender, add one cup canned peas, 1 scant cup of tomatoes, $\frac{1}{2}$ cup of rice. Cook until chicken falls from bones and rice is tender, adding more water, if necessary.

Olga L. Clayton

PRESSED CHICKEN

After boiling a chicken in small quantity of water until meat falls from bones, pick meat and chop medium fine. Season with chopped celery, salt and pepper. Add to the water in which chicken was boiled 1 tbsp. Knox gelatine which has been soaked in a little water. Then boil down to one pint. Mix half of this through chicken, cover bottom of mold with slices of hard boiled eggs. Then put in a layer of chicken, then egg slices on sides of mold. Then another layer of chicken. Pour over this the rest of the stock which will go through, forming a jelly. Slice and put on lettuce leaf. Put a spoonful of mayonnaise on top.

Mrs. Lee

SAVORY MEAT LOAF

2/3 cup dry bread crumbs	1/4 cup grated onion
1 cup milk	1 tsp. salt
1-1/2 lb. ground beef	1/8 tsp. pepper
2 slightly beaten eggs	1/2 tsp. sage

Soak bread crumbs in milk. Add meat, eggs and seasoning. Mix well and shape into loaf. Cover with piquante sauce and bake in hot oven (400 F) about one hour.

SAUCE

3 tbsp. brown sugar	1/4 tsp. nutmeg
1/4 cup catsup	1 tsp. dry mustard

Gladys Joyce

BEEF LOAF

1-1/2 lbs. round steak ground with 6 strips bacon and several stalks celery (grind all). Add salt, pepper, poultry season, 1 tbsp. sugar, chopped parsley, onion and green pepper if desired. Rub into this 1 small can tomatoes, 12 Unceada crackers and 2 tbsp. milk. Mix thoroughly and mold into loaf, baste with water and tomato. Bake about 1 hour. Flour the top and thicken gravy when finished.

Mrs. Lewis R. Curlett

MEAT LOAF

1-1/2 lb. beef (round))
 1/2 lb. pork) ground together
 1/2 lb. veal)
 2 eggs
 1/2 cup fine bread crumbs
 1/2 cup tomato juice
 3 level tbsp. tapioca
 1 tbsp. minced onion
 1 tsp. salt
 1/4 tsp. pepper

Lightly mix and let stand one-half hour. Form into loaf or pack lightly into loaf pan. Dot with butter or put bacon strips on top. Bake in moderate oven about one hour. This is light and moist and very good served cold. May be served with mushroom sauce.

Mrs. Evan D. Llewelyn

JOHN MARZETTI

1-1/2 lb. lean pork ground
 2 onions brown with meat (medium)
 1 #8 (large) can tomatoes
 1 pkg. Mueller's bread noodles
 1 large can mushrooms
 1 pkg. Old English cheese

Brown meat. Do not cook noodles before putting them in the mixture. Use all broth from tomatoes and mushrooms; might have to use 1 cup of water. Bake 1-1/2 hour. Serve with beet relish.

Mary Edythe Klotzman

HAM LOAF

1 lb. cured ham) ground
 1 lb. fresh pork) together
 1 egg
 1 cup milk
 1 cup corn flakes
 salt and pepper

Blend all ingredients together. Form into a loaf and bake in a casserole or open pan for 1-1/2 hours at 350 degrees F. Baste occasionally. Serves 8.

Janet A. Frazier

HAM LOAF

2 lbs. raw ham) ground
 1 lb. lean pork) together
 2 eggs, beaten
 2 cups milk
 2 cups bread crumbs

Make into loaf. Stick in a few whole cloves and bake two hours.

Mrs. T.C. Thompson

MEAT LOAF

1/2 lb. ground beef
 1/4 lb. ground pork
 1/4 lb. ground veal
 salt and pepper (to taste)
 2 onions
 1/2 cup bread crumbs
 (or more)

Make roll 2-1/2" in diameter after mixing ingredients well. Put in hot oven with a tiny bit of grease to keep it from sticking. Pour can of tomato sauce over loaf 10 minutes before taking out of oven. Bake 30 to 40 minutes.

Mrs. Owens

SOUR BEEF WITH POTATO DUMPLINGS

3-1/2 lb. beef
3 cups vinegar
1 cup water
1 tbsp. salt

2 tbsp. sugar
6 cloves
8 bay leaves
2 onions, sliced
1/2 lemon, sliced

Cut meat in 2" squares or serving pieces. Mix all ingredients and pour over the meat. If not enough liquid, add more water. Let stand over night. Then take out the meat. Drain, roll in flour and brown a little. Add to liquid and cook about 1-1/2 hours in pan with tight lid. Last half hour add a 5¢ box of ginger snaps. Take meat out and strain gravy, washing as much as you can thru a sieve.

POTATO DUMPLINGS

6 large size potatoes,
cooked in skins
2 eggs

3/4 cup flour
1 tsp. salt
little nutmeg

Peel and mash potatoes. When cool make a deep hole in center and add the unbeaten eggs, salt and nutmeg. Mix well and add flour. Make into small balls the size of a golf ball. Place in boiling salt water a few at a time. Boil about 5 minutes.

Bessie Lehr

SPANISH MEAT BALLS

1-1/4 lbs. ground beef
1 onion (diced)
1 egg (beaten)

1 green pepper (diced)
salt & pepper to taste
ground cracker crumbs
to hold together

Make above into meat balls. Mix one can tomato and one can chicken soup. Drop in the meat balls and simmer for about 1 hr. Serve with buttered noodles.

Mrs. George Barth

ITALIAN SPAGHETTI

1/2 can tomato paste	1 small onion
1/2 can tomatoes (small can)	
1/2 can tomato soup	1/2 green pepper
3/4 box spaghetti	3/4 lb. ground beef

Brown beef, chopped onion and green pepper together. When brown add tomato paste, soup and tomatoes. Cook slowly in double boiler for 1-1/2 hours. Season to taste. A little grated cheese may be added. Cook spaghetti until tender and just before serving add sauce.

This is a favorite dish with the boys at Triangle Fraternity, University of Michigan, Ann Arbor, Michigan.

Mrs. Walter K. Rogers

CHOW MEIN

1-1/2 lb. veal	
onions -- one to two lbs., according to amount	
1 green pepper	desired
4 or 5 off a stalk of celery	
about 1/2 cup chow mein sauce	1 can bean sprouts
1 small can mushrooms	2 tbsp. sugar

Cut veal in small pieces, trimming off fat, and fry in plenty of Crisco. Cut up onions, not too small and add to meat. Cook until half done. Cut pepper and celery into small pieces and add. Add sugar and a cup of water. Add sauce. When onions are done, turn off fire. Add bean sprouts and mushrooms (drained). When serving, sprinkle chow mein noodles over top. No salt needed because the sauce seasons it.

Floessie Smyrk

TONGUE IN CONSOMME JELLY

Buy a corned tongue. Wash and cover well with cold water and boil rapidly for about four hours or until the tip of the tongue is tender. Let stand over night in the same water to cool. Remove and trim any waste or bone, and skin. Rinse in oblong bread pan in cold water. Lay three slices of lemon in the bottom and the tongue on top of this. Then make and add the following:

2 cans Campbell's consomme
2 cans cold water
(less 1/4 cup for gelatine)
few bay leaves
few slices of lemon

Bring to boiling point. Sprinkle 2 envelopes of Knox (plain) gelatine over 1/4 cup of cold water and add the hot consomme. Stir until thoroughly dissolved. Pour over the tongue and set in refrigerator over night. Unmold and garnish with tomato, water cress and hard boiled egg, sliced radishes, etc.

Mrs. A. Glendye Harkins

VIRGINIA CHICKEN PIE

Cut up chicken as for frying. Cover with water and cook until done. Season to taste. Make biscuit dough, roll thin and cut pieces to fit around each piece of chicken. Lay in pan with a little of the broth, but do not cover. Bake until well browned. Thicken balance of broth and serve with chicken.

Alice Benser

LAMB CURRY

Cut up an onion, half an apple and two or three outside sticks of celery. Fry in butter until tender. Add 3 level teaspoonfuls of curry powder and cook for another minute. To this add a cupful or more of cooked lamb (left over roast) without fat, 2 teaspoonfuls of seeded raisins and enough stock or water to cover. Simmer for 20 minutes. Serve with rice, cooked dry.

Any left over vegetables, cut up small, may be added to the curry.

1 onion	3 tsp. curry powder
1/2 apple	1 cup (or more) cooked lamb
3 sticks celery	2 tsp. seeded raisins
rice, cooked dry	

Mrs. Charles M. Smyke

FLANK STEAK

1-1/2 lb. flank steak, scored
 2 cups fine bread crumbs
 1 tsp. salt
 1/2 tsp. poultry seasoning
 1/4 tsp. thyme
 3/4 tsp. chopped onion
 2 beef cubes, dissolved in 2 cups of hot water.
 Mix ingredients and place over steak. Pour beef juice over dressing carefully, saving about one-half for basting later. Do not let steak dry out. Bake at 350 F oven for about one hour in a 7 x 11 pan. Serves four generously.

Amy S. Glassford

CHILI CON CARNE

2 cans kidney beans
 1 bottle catsup
 1 lb. ground beef
 2 large onions (or none)
 2 cans water

Saute butter and
 onions and add
 meat and sear.
 Then add the rest.

Add last:

2 tsp. chili powder
 1/2 tsp. red pepper
 1 tsp. salt
 1/2 tsp. black pepper
 2 tbsp. flour

Mix all in little
 water and add to
 above.

(make less hot if you like)

Mrs. Robert Dorney

CHILE

1 large can tomatoes
 1 or 2 buds garlic (cut very fine)
 2 tbsp. fat
 5 large sliced onions
 2 lbs. ground beef
 2 cans kidney beans
 2-1/2 tbsp. chili powder
 salt & pepper

Cook tomatoes with garlic. Fry onions, then
 beef. Add tomatoes. Add beans and chili powder,
 salt and pepper. Cook 15 minutes.

Serve on boiled rice.

Roberta Goodell

CRABMEAT COCKTAIL

2 tbsp. chili sauce	1/2 tsp. salt
2 tbsp. lemon juice	few grains cayenne
2 tbsp. French Dressing	1/4 tsp. Worcester-
1 cup flaked crab meat	shire sauce

Combine ingredients in order given and chill. Arrange in cocktail glasses and garnish with parsley sprig.

Lucille Brannan

SHRIMP SURPRISE

2 cups white sauce	1 sm. onion chopped fine
1 can wet shrimp	1 sm. bottle ripe olives
1 sm. can pimento	2 tbsp. butter
1 green pepper	dash cayenne

Melt butter and add finely chopped green pepper, onion and shredded pimento. Cook together until onions are golden brown. Add shrimp (cleaned and cut in two lengthwise), ripe olives (stoned and cut in strips) and cayenne. Heat. Serve piping hot in timbal cases and garnish with watercress. May be served on thin crisp toast or crackers.

Mrs. Leslie P. Bloomer

DEVEILED CRABS

1 lb. crab meat
1 1/2 cups milk

2/3 of 1/4 lb. butter
3 tbsp. flour

Make white sauce out of the three ingredients and then mix with crab meat. Add chopped parsley, little mustard and juice of 1/2 lemon. Put into shells and sprinkle with bread crumbs and paprika. Brown in oven. Can also be browned in baking dish in oven.

Mrs. Arthur L. Pearson

CRAB IMPERIAL

Melt a lump of butter (1/8 lb). Add 3 tbsp. flour. Mix until smooth and add 1 cup milk. Add beaten egg yolk, salt, pepper, paprika and mustard. Cook on stove until it thickens. Stir in 2 lb. crab flakes. Pour into baking dish, sprinkle with bread crumbs and bake 20 minutes.

Ethel Fulenwider

CRAB EN CASSEROLE

1 lb. crab meat
2 eggs

parsley
bread crumbs, if desired

Season to taste with salt, pepper (red), mustard, etc. and butter the size of an egg.

Mix well and put in baking dish. Cover with buttered bread crumbs and dot generously with mayonnaise. Bake until brown on top and serve hot.

Martha S. Brent

TUNA FISH DELIGHT

1 - 7 oz. can tuna fish
1 can Campbell's mushroom soup
2/3 can (soup can) milk
1 green pepper
2 tbsp. bacon fat
pimento

Cut up pepper in small pieces and cook in bacon fat until done. Add soup, mix well. Add milk and stir until mixture is smooth. Break tuna fish in small pieces and add. Serve on toast.

Lenna B. O'Neal

CRISPY TUNA

1 can tuna fish (or salmon)
1 3 oz. pkg. potato chips few grains pepper
4 tbsp. flour 4 tbsp. fat
1/2 cup mushrooms, sliced 2-1/2 cups milk

(1 can of mushroom soup may be substituted for mushrooms, fat, flour and milk)

Heat fat, add flour and pepper, mixing well. Add milk gradually and cook, stirring constantly until thick. Shred tuna and crush potato chips to sprinkle on top. Pour into a greased casserole, sprinkle with remaining potato chips. Bake in moderate oven for about 30 minutes or until top is browned.

Mrs. A. M. Hubbard

PEPPER RELISH

12 green peppers
12 red peppers (remove seeds)
12 large onions

Put through meat grinder using medium blade. Pour boiling water over and let stand ten minutes. Drain until dry. Boil together 3 pints vinegar, 4 tbsp. salt, 2 cups granulated sugar. Add peppers and onions and let come to a good boil.

Luella Brown

GREEN TOMATO PICKLE

1 peck green tomatoes
8 large onions
6 green peppers
3 red peppers
1-1/2 lbs. brown sugar
1 tbsp. whole cloves
1 tbsp. whole allspice
1 tbsp. celery seed
1 tbsp. mustard seed

Slice green tomatoes and onions in thin slices, salting each layer. Let stand over night. In the morning squeeze out, then add the sugar and spices and peppers, cover with vinegar and let come to a boil, then turn fire low, let cook for 3/4 of hour slowly. Then put in jars -- does not have to be air tight.

Rida M. Pamp

MRS. AMENT'S CREAM SLAW

1 medium head cabbage cut fine
 1 pint heavy cream
 3/4 cup vinegar. If very sour use 1/2 cup
 1/2 cup sugar
 salt to taste

Have all ingredients very cold. Put cream and vinegar over cabbage and stir well. Then add sugar and salt.

Mrs. John Ament

JELLIED SPANISH RELISH

1 pkg. lime Jello	2 pimentoes (chopped)
1 pint boiling water	1 cup white cabbage
1-1/2 tbsp. vinegar	(chopped)
dash of cayenne pepper	2 cups celery (chopped)
	1/2 cup sweet pickles
1/2 tsp. salt	(chopped)

Dissolve Jello in boiling water. Add vinegar, cayenne pepper and salt and chill. When slightly thickened, fold in pimento, cabbage, celery and pickles. Put in individuals, filling them one-half full; chill until firm. Makes 12 - 1/2 molds.

Mrs. Claudia C. Mann

RAW CRANBERRY RELISH

6 red apples	1 cup sugar
2 oranges	1 qt. cranberries

Peel and seed oranges. Run all thru food chopper. Add sugar and mix well.

CRANBERRY SALAD

2 cups ground cranberries
2 cups sugar
2 pkgs. lemon flavored gelatine
4 cups warm water
1 cup diced celery
1 cup broken nut meats
1 orange (ground)

Combine cranberries and sugar and let stand. Dissolve lemon gelatine in water, chill until partially set; add all other ingredients and let stand until firm. (Serves 10 - 12)

JELLIED TOMATO SALAD

2 tbsp. gelatine	1 whole clove or a dash
1/2 cup cold water	of ground clove
3 cups tomato juice	1 tbsp. minced celery or
1/2 tsp. onion juice	1 tsp. celery seed
1/2 tsp. salt	1 tbsp. minced parsley
2 tbsp. lemon juice	1 tbsp. pepper relish

Soak the gelatine in cold water. Mix other ingredients with the tomato juice, bring to the boiling point. Strain and add gelatine. Stir until dissolved. Pour into molds previously wet with cold water. Chill, remove from molds, garnish with slice of hard boiled egg.

Grace Waver Gault

CRANBERRY SALAD

2 cups cranberries (1/2 lb) 1 orange
 1 small stalk celery or 1 heart
 1 cup pecans or any other nut meat
 1-1/2 cups water
 1 pkg. lemon Jello
 3/4 cup sugar

Put the cranberries through the food chopper, then cover with sugar. Use the juice of the orange and put the rind through the food chopper. Cut celery fine; also nuts. Add these ingredients to the Jello which has been dissolved in the hot water. Put in molds.

Marion Denny

TWENTY-FOUR HOUR SALAD

2 eggs beaten
 4 tbsp. vinegar
 4 tbsp. sugar
 2 tbsp. butter
 1 cup whipped cream
 2 cups white cherries or grapes (cut in halves)
 2 cup pineapple, cut in pieces
 2 oranges, cut in pieces
 2 cups marshmallows, cut in quarters

Put eggs in double boiler and add vinegar and sugar, beating constantly until thick and smooth. Remove from fire, add butter and cool. When cold, fold in whipped cream and fruit mixture. Turn into fancy ring mold and put in ice box for 24 hours.

Mrs. A. Atkinson

THE UNIVERSITY OF CHICAGO

1. The first part of the paper is devoted to a discussion of the general principles of the theory of the structure of the atom. It is shown that the structure of the atom is determined by the laws of quantum mechanics, and that the laws of quantum mechanics are in agreement with the experimental facts.

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THE UNIVERSITY OF CHICAGO

ORANGE PERFECTION SALAD

1 pkg. orange gelatin dessert
 1 cup boiling water
 1 tsp. salt
 1 tbsp. lemon juice
 1 cup cabbage chopped
 1/2 cup celery, chipped
 1/3 cup grated raw carrot
 1 tbsp. finely chopped onion
 1 cup cold water

Dissolve quick setting gelatin in boiling water.
 Add salt, lemon juice and cold water. Chill
 until thick, then add remaining ingredients.
 Chill in molds and serve on lettuce. Serves 6.
 Garnish with ripe olives and nuts.

SHRIMP - MACARONI SALAD

1 can shrimp (cut up)
 1/2 box macaroni (cooked)
 1/2 can peas
 1 stalk celery (diced)
 1/4 green pepper (diced)
 2 hard boiled eggs (diced)

Mix together with mayonnaise. Season to taste,
 and serve on lettuce.

Mrs. Samuel Graham

SALAD DELICIOUS

- 1 pt. sour cream
- 1 cup shredded coconut
- 1 cup crushed pineapple
- 1 cup Maraschino cherries cut up fine
- 1 package (10¢) marshmallows cut up

Mix all these together and freeze. May be served as a salad or dessert.

Mrs. Thomas King Cox

HEAVENLY HASH (A Salad)

- 1 cup marshmallows (cut)
- 1 cup crushed pineapple (drained)
- 2 tbsp. mayonnaise
- 1 Philadelphia cream cheese
- 1 gill whipping cream

Cream cheese - add mayonnaise. Cream again. Add crushed pineapple and cut up marshmallows. Stir in whipped cream. Put in tray and freeze. Cut in squares and serve on lettuce leaves.

Mrs. Harry Frey

FRUIT SALAD DRESSING

2 eggs
 1/2 cup sugar
 1/4 cup lemon juice
 1/4 cup fruit juice (I like pineapple)
 1 gill whipping cream

Beat eggs, but not too light. Mix sugar and juices to eggs. Cook in double boiler until it thickens (don't cook too long). When cold, add whipped cream.

Mrs. H. B. Measlin

MAYONNAISE

1 egg (or 2 yolks)
 1/2 cup sugar (salt)
 1 tbsp. flour
 1 tsp. mustard
 1/4 cup vinegar
 1/2 cup water

Melt a small lump butter in saucepan. Mix other ingredients in order given. Pour into melted butter. Allow to boil over slow fire until thick.

Dorothy Haase

DELICIOUS FRUIT SALAD

Have prepared and set aside an equal portion each of white malaga grapes, sliced oranges, pineapple and apples, amounts depending on how many are to be served.

Place a crisp green lettuce leaf on plate; upon this put one slice of pineapple, then on top of pineapple put a large tablespoon or more of the fruit mixture. Serve with:

SPECIAL FRUIT SALAD DRESSING

2 egg yolks	2 cups whipped cream
juice of 2 oranges	1/2 or 3/4 cup sugar
juice of 1 lemon	(depending on taste)
1 tbsp. cornstarch	

Combine sugar and cornstarch; add juices and slightly beaten egg yolks. Cook in double boiler until clear, stirring constantly, then cook about 10 minutes longer. Remove from fire and when very cold, add two cups stiffly whipped cream. Pour over salad when ready to serve. Garnish with crushed nuts and cherries.

"QUICKIE" SALAD

1 can diced pineapple	1/2 pt. whipping cream
1/4 lb. quartered marshmallows	

Drain pineapple. Quarter marshmallows. Put in whipped cream and let chill in ice box. Serve on lettuce.

Orange sections may be used instead of pineapple. Very good.

Mary Edythe Klotzman

"Would you know how first he met her --
 She was cutting bread and butter".
 Goethe

OLD-FASHIONED BUCKWHEAT CAKES

2 cups dark (Pa.) buckwheat
 1/2 cup white flour
 2 tbsp. New Orleans molasses (green label)
 1/2 yeast cake dissolved in 1/2 cup lukewarm water
 1 tsp. salt

Mix with lukewarm water - not too thin batter.
 Beat hard and cover. Let raise over night, protected from cold. If wanted for evening meal, make batter early in morning. When ready to use make batter a little thinner. Bake on griddle using very little grease. The old way was to put a piece of fat back on a fork and rub griddle before each baking. For folk who like the real buckwheat cakes, these are fine.

Mrs. Lewis R. Curlett

ORANGE NOT BREAD

3 cups flour)	
2 tsp. baking powder)	Mix and sift
1/4 cup sugar)	
1 tsp. salt)	

Add 1/2 cup broken walnut meats, 1 tbsp. grated orange peel, 1/2 cup orange marmalade, 1 well beaten egg, 1 cup milk.

Mix well - turn into a well-greased loaf pan. Let stand 10 minutes and bake in moderate (350 degree) oven.

Mrs. Harry Frey

MUFFINS

2 cups flour	2 tbsp. sugar
4 tsp. baking powder	1 cup milk
1/2 tsp. salt	1 egg
2 tbsp. melted butter	

Mix and sift dry ingredients. Add well beaten egg with the milk. Then add melted butter. Pour into muffin pans and bake in moderate oven 20 to 30 minutes. Makes 12 muffins.

Mrs. James Bradbury

CORN MEAL MUFFINS

1 cup meal	3 tsp. baking powder
2 tbsp. sugar	1 cup milk
1 cup flour	1/2 tsp. salt
1 egg	2 tbsp. lard (melted)

Mix 5 dry ingredients together. Beat egg and milk and combine.

Mrs. Kathryn E. Craner

CORN PONE

4 eggs	1 cup corn meal
3 cups milk	1 tsp. salt
1 tbsp. sugar	2 tsp. baking powder
1/2 tbsp. melted butter	

Scald milk and pour over corn meal. Add butter. Be sure to let cool. Then add rest of ingredients. Bake 45 minutes in moderate oven. (This is almost as soft as spoon bread).

Mrs. P. A. Ifans

DATE BREAD

1 cup pitted dates (cut fine). Sprinkle over this one tsp. baking soda and $\frac{3}{4}$ cup boiling water - cool. 2 eggs - separated - beat yolks with 1 cup light brown sugar - beat well - add 1 tsp. salt, 1 tsp. vanilla and the date mixture - add two cups bread flour and the stiffly beaten whites of eggs and sprinkle over this 1 tsp. baking powder. Mix well. Bake in very slow oven 250 to 275 degrees for about 1- $\frac{1}{4}$ hours. Very good.

Mrs. Hanson

DATE AND NUT BREAD

Measure and mix together thoroughly 2- $\frac{1}{2}$ cups of white or entire wheat flour, 3 tsp. baking powder, 1 tsp. salt and $\frac{1}{4}$ cup sugar. Add 1 cup milk and 1 well-beaten egg and $\frac{1}{2}$ cup each of finely chopped dates (floured slightly) and chopped nuts (preferably black walnuts). Last of all add 2 tbsp. melted shortening. Pour into a well-greased bread pan, allow to rise about $\frac{1}{2}$ hour, then bake at 375 degrees for about 45 minutes.

Mary Lewis

NOT BREAD

1 cup sugar	2 cups milk
1 egg	4 tsp. baking powder
1-1/2 cups nuts	3/4 tsp. salt
(English walnuts)	2 tbsp. melted
4 cups flour	butter

Blend flour, milk, sugar, egg, butter, nuts etc. in order given. Stand 20 minutes. Bake in slow oven 45 minutes.

Flore H. Chamberlain

CHRISTMAS RAISIN BREAD

1/2 lb. butter
 5 eggs
 2 scant cups sugar
 1 tbsp. salt
 1 pint milk
 1 cake yeast dissolved in 1/2 cup luke-
 warm water
 grated rind of large lemon
 1/4 lb. citron
 2-1/4 pkgs. puffed raisins
 flour to make soft dough

Beat sugar, salt, eggs together. Add melted butter, tepid milk, yeast, having all at tepid temperature. Flour fruit - add flour, then fruit, and knead with hand until a dough smooth and soft enough to drop slowly and firmly. Cover well. Let raise over night. Put into pans - let raise. Bake in moderate oven - do not over bake.

Anne W. Allers

MRS. ANENT'S ROLLS

1 cup boiling potato water with small amount of potato	1/2 tsp. sugar
1/2 cup sugar	1 yeast cake
1/2 cup butter	2 beaten eggs
1/2 tsp. salt	4 cups sifted flour
2 tbsp. warm water	

Mix boiling potato water, sugar, salt and butter. Cool to lukewarm. Soften yeast cake in warm water and sugar (1/2 tsp.), add to first mixture. Add eggs, stir in 2 cups flour, beat thoroughly. Add remaining 2 cups flour. Do not knead. Allow to stand with cover in refrigerator over night. Roll 1/2 inch thick, spread with soft butter. Sprinkle with sugar, cinnamon and chopped nuts. Roll and cut in slices 1/2" thick. Put out side down in pan in which 2 tbsp. of butter, 1/2 cup brown sugar and 1 tbsp. water have been blended and slightly cooked with chopped pecans. Let raise until double in size. Bake in 400 degree oven 15 to 20 minutes.

QUICK ROLLS

1/2 pt. milk	1/2 tsp. salt
1 tbsp. butter	1 whole cake yeast
1 tbsp. lard	1 egg (well beaten)
1 tbsp. sugar	flour

Scald milk, add butter, lard, sugar and salt. When cooled, add beaten egg and yeast (which has been dissolved in a little warm water and sugar) and beat well. Then add enough flour to make soft dough. Let raise two hours, roll out thin. Cut with two size biscuit cutters, and place one on top of other with little butter between, or make into Parker House rolls. Let raise two hours and bake.

Mrs. Arthur E. Pearson

SWEDISH COFFEE BREAD

1 qt. milk	1/2 tsp. salt
5 oz. butter	1 yeast cake
2 eggs	8 - 10 cardamom seeds
1-1/2 cups sugar	(pulverized)
Flour, about two sifters full	

Heat milk lukewarm, dissolve yeast in some of it. Melt butter in balance of milk. Mix sugar, salt and part of flour, add eggs, add alternately milk and balance of flour. Let it raise over night. (If made in the morning, use 2 yeast cakes).

Divide dough into three equal parts. One portion divide again into three parts and roll into long strips. Braid these and place in a circle. Brush top with egg white and sprinkle with sugar. The other 2/3 roll into a square flat piece about 1/2 inch thick. Spread with butter and brown sugar (add cinnamon or chopped nuts, if desired). Roll this up and cut off in one inch pieces. Lay pieces on end and brush with egg white and sugar. (This can be varied by using a thin white icing or simply by snipping the top of each bun with scissors to make them more decorative. Bake in a moderate oven.

Mrs. Leslie P. Bloomer

REFRIGERATOR ROLLS

1 cup boiling water	1/4 cup sugar
1/2 tsp. sugar	1 tsp. salt
1 beaten egg	2 tbsp. shortening
1 cake yeast	1/3 cup lukewarm water
4 cups bread flour (sifted)	

Mix boiling water with 1/4 cup sugar, salt and shortening. Cool until lukewarm. Soften yeast in lukewarm water, add 1/2 tsp. sugar and stir into first mixture. Add beaten egg and stir in 2 cups flour, then beat thoroughly. Stir in 2 more cups flour and mix thoroughly, but do not knead. Cover and put in refrigerator to have on hand. Shape into clover leaf rolls or any shape desired and put into pans to double in bulk, about three hours before ready to bake. Held at a low temperature the rolls will keep for a week or more. Bake 15 to 20 minutes in a hot oven 425 degrees. Makes 22 good size rolls.

Marion Denny

BANANA HUT BREAD

1/2 cup shortening	1 tsp. soda
1 cup sugar (even)	3 tbsp. water
2 eggs	2 cups flour
1 cup mashed bananas (2 to 3)	

Mix all ingredients and bake in large loaf pan or 2 smaller loaf pans. Bake in slow oven about 1-1/2 hours for large loaf.

(Excellent for parties and can be made several days ahead).

Mary Edythe Klotzman

ORANGE SPONGE

4 eggs	1/2 tsp. vanilla
1-1/4 cup sugar (sifted)	1/2 tsp. almond extract
1 cup flour (Swans Down)	pinch of salt
Pinch cream of tartar	

Sift, then measure flour. Add salt, cream of tartar, and sift three times. Beat whites of eggs very stiff and dry. Beat yolks until they are color of lemons. Add sugar to the yolks and beat very lightly. Add flavoring. Fold in whites; lastly fold in flour mixture a little at a time, turning batter over with spoon. Pour in ungreased pan. Bake in 325 degree oven 1 hour. Invert pan until cool.

Mrs. Geo. E. Collison

ORANGE ICING FOR ORANGE SPONGE

Juice of 1/2 orange
 Juice of 1/2 lemon
 Grated rind of 1/2 orange
 Grated rind of 1/2 lemon
 about 3/4 lb. XXXX sugar

It is best to add rind to taste. Do not make as thick as other icings; it is really more like a glaze.

Mrs. Geo. E. Collison

DEVILS FOOD CAKE

1 cup brown sugar	2 eggs
1 cup granulated sugar	1 tsp. baking soda
1/2 cup butter	1/2 cup clabber
2 cups sifted cake flour	vanilla to taste
1/4 cake chocolate dissolved in	1/2 cup boil-
	ing water

Cream the butter. Add sugar and continue beating. Separate the eggs. Beat the whites until stiff; add yolks and blend. Add to mixture of butter and sugar. Melt the chocolate in the boiling water. Dissolve the baking soda in the clabber and add the melted chocolate and the clabber alternately with the flour. Add vanilla. Bake in 2 layers for approximately 30 minutes at 375 degrees. Ice with the following:-

MIRACLE ICING

1-1/2 cup sugar	2 egg whites
1/3 cup water	1/4 tsp. cream of tartar
1/8 tsp. salt	1 tsp. vanilla

Mix sugar and water. Cook until it spins a thread. Beat egg whites until stiff - adding cream of tartar and salt. Pour over this the boiling syrup - slowly - beating continually until icing is cold. If icing should become too hard, add a few drops of boiling water. Ice cake after icing is cold. This is a soft frosting and does not become crusty over the top.

Mrs. Charles W. Dudderar

APPLE SAUCE CAKE

1 cup sugar
 1/2 cup butter
 1-1/2 cups flour
 1 cup sour applesauce
 1 tsp. soda mashed in the apple sauce
 1 cup raisins chopped, mixed in the flour
 1/2 tsp. salt
 1 tsp. cinnamon
 1 tsp. cloves

This is fine and takes no eggs.

Mrs. A. Atkinson

ECONOMY FUDGE CAKE

2 squares chocolate) Dissolve chocolate in hot
 1/2 cup hot water) water. Cook until smooth.

Add:

Yolk of 1 egg
 1/4 cup shortening
 1 cup sugar
 Beat well and

Add:

1-7/8 cup flour)
 1-1/2 tsp. baking powder) sifted together
 1/4 tsp. salt)

Add 1 tsp. soda dissolved in 1/2 cup boiling water
 1 tsp. vanilla

Bake in square pan 30 minutes in 350 degree oven.

Mrs. J.J. Lonsdale

CINNAMON (SHEET) CAKE

1 cup sugar
 2 tbsp. butter
 1 beaten egg
 1 cup milk
 1-1/2 cups sifted flour
 2 level tsp. baking powder
 Add a little vanilla flavoring and pinch of salt.
 Mix well and bake twenty-five minutes.

Cinnamon, melted butter and sugar and bread crumbs on top of all this.

Mrs. Karl M. Horn

SOUR MILK CAKE

1 cup sugar	1-2/3 cup flour
2 heaping tbsp. shortening	1 tsp. baking powder
1 egg	(rounded)
1 cup thick sour milk	1/2 tsp. nutmeg
1/2 tsp. soda (in milk)	

Cream shortening, add sugar and egg and beat until creamy. Add dry ingredients (which have been sifted together) alternately with the sour milk in which the soda is dissolved. Bake in slow oven. After it raises, sprinkle with granulated sugar and continue baking.

Mrs. George Dean

CHOCOLATE FUDGE CAKE

2 cups sifted flour
 3 tsp. baking powder
 1/2 tsp. soda
 1/4 tsp. salt
 1/2 cup butter
 1 cup sugar
 2 egg yolks (well-beaten)
 3 squares melted chocolate (Baker's unsweetened)
 1-1/4 cups milk
 1 tsp. vanilla
 2 egg whites stiffly beaten

FUDGE FROSTING

2 squares unsweetened chocolate (shredded)
 2/3 cup cold milk
 2 cups sugar
 dash salt
 2 tbsp. light corn syrup
 2 tbsp. butter
 1 tsp. vanilla

Add chocolate to milk and heat gradually. When chocolate is melted beat with beater 1 minute. Add sugar, salt and corn syrup and stir until sugar is dissolved and mixture boils. Continue cooking until it reaches 232 degrees F. Remove from fire. Add butter and vanilla. Cool to 110 degrees F. Beat until right consistency to spread.

Viola Royland

ECONOMY CAKE

Boil together for 10 minutes:

2 cups white sugar
2 cups water
1 lb. seedless or seeded raisins
2 heaping tbsp. shortening

When cool add:

1 tsp. soda 1 tsp. cloves
1 tsp. salt 1 tsp. grated nutmeg
1 tsp. cinnamon 3 cups flour

Chop fine a raw apple in batter. If you like a few nuts it improves the flavor. Bake in moderate oven.

Frances Snyder

WAR TIME CAKE

(No milk, eggs or butter)

1 cup brown sugar)	
1 cup water)	
1 cup seeded raisins)	Boil together
1/3 cup Crisco)	for
1/2 tsp. nutmeg)	three minutes
1 tsp. cinnamon)	

When thoroughly cool, add two cups flour sifted with 1/2 tsp. baking powder and soda and salt. Bake in square pan in moderate oven 35 minutes. One-half cup of nut meats may be added if a richer cake is desired.

Mrs. W. W. Hise

FOUND CAKE

1/2 lb. butter
 1-2/3 cups sugar
 5 eggs
 2 cups all purpose flour (sifted before measuring)

Cream butter and sugar. Add 1 egg at a time and beat well. Add pinch salt to flour. Flavor as desired. Bake about one hour in a moderate oven.

Mrs. J. C. Hanawalt

ONE EGG CUP CAKE

1/4 cup butter or Crisco)	} Blend
2/3 cup sugar	
1/2 cup rich milk	
1-1/2 cup pastry flour	
1 egg	
2 heaping tsp. baking powder	
1 tsp. vanilla	
1/8 tsp. salt	

Bake in 350 degree oven. Makes 12-15 cup cakes. Butter cream icing adds to richness.

Mrs. F. B. Kelly

SPICE CAKE

1 cup sugar)
 1/2 cup shortening) Cream together
 1 egg)

Add alternately:

1 cup sour milk in which is dissolved 1 tsp. soda.

1-1/2 cups flour)
 1/2 tsp. salt) sifted together
 1 tsp. cinnamon)
 1/2 tsp. cloves)

Chopped nuts and raisins may be added as desired.
 Bake in moderate oven about 40 minutes.

Mrs. E. C. Thompson

HOT MILK SPONGE CAKE

3 eggs
 1 cup granulated sugar
 1 cup cake flour
 1 tsp. baking powder
 6 tbsp. hot milk
 2 tsp. lemon juice

Beat eggs until light lemon color. Add sugar
 tablespoon at a time, beating thoroughly. Sift
 flour before measuring. Add pinch of salt and
 baking powder to flour and sift again three times.
 Add flour 1 tablespoonful at a time alternating
 with tablespoon of hot milk, beginning and ending
 with flour. Bake 45 minutes in moderate oven.

Mrs. Louella Brown

BUTTERLESS, EGGLESS, MILKLESS CAKE

2 cups brown sugar	1 tsp. soda
1-1/2 cups water	in 2 tbsp. hot water
1/3 cup shortening	2-1/2 cups flour
2 cups seeded raisins	1 rounded tsp.
(if you like)	baking powder
1 tsp. nutmeg) if you	1 slight tsp. salt
1 tsp. cinnamon) like	

Put sugar, water, raisins, shortening, and spices in pan to boil and cook three or four minutes. Cool and add other ingredients. Bake in loaf or muffin tins.

Mrs. Robert Dorney

FRUIT CAKE

1 cup shortening	1 cup chopped citron
1-1/2 cup brown sugar	2 cups candied fruits
4 eggs	(chopped)
3 cups flour	1 cup raisins
1 tsp. baking p. der	1 cup figs
2 tsp. cinnamon	1 cup dates
1 tsp. ground cloves	3 cups nut meats
1 tsp. allspice	1 cup sherry or
2 tsp. salt	cider

Mix shortening, sugar, and egg yolks together well. Sift together spices, salt, baking powder and two cups of flour, and add alternately with sherry or cider. Mix nuts and fruits with remaining flour and add. Finally fold in egg whites beaten stiff, and bake in a very slow oven about three hours.

Doris Matheny

COCOANUT CREAM CAKE

2 eggs	2 tsp. baking powder
1 cup sugar	$5/8$ tsp. salt
1 tsp. vanilla	1 cup rich sweet
1- $3/4$ cup flour	cream
(sifted before measuring)	

Beat eggs until thick and lemon colored. Gradually beat in sugar (using rotary beater), and beat well. Sift flour, salt and baking powder and add egg mixture alternately with the cream. Pour into well greased floured pans. 2 - 8 inch layer, or 1 - 8 inch loaf pan. Bake 25 minutes for layers, 35 to 40 minutes for loaf in 350 degree oven.

BUTTER CREAM ICING WITH COCOANUT

$1/2$ cup butter	$1/2$ tsp. vanilla
2 cups XXXX sugar	1- $1/4$ cup cocoanut or
4 tbsp. cream	$1/4$ lb. can

Cream butter, add sugar gradually along with cream. Beat until smooth and fluffy. Blend in vanilla. Spread between layers on top and sides of cake. Sprinkle generously with cocoanut.

Betty Thayer Marek

SEA FOAM FROSTING

2 egg whites	$1/4$ cup water
1 cup brown sugar	1 tsp. vanilla
firmly packed	$1/8$ tsp. salt

Put all ingredients in top of double boiler. Cook over boiling water. Use electric beater and beat at high speed for approx. 7 minutes. Spread on cake as soon as it stands in peaks.

LIGHT FRUIT CAKE

1 lb. butter
1 lb. sugar
10 eggs
1 lb. flour
1/4 lb. citron
1-1/2 lbs. light seedless raisins
2 halves conserved orange peel
2 halves conserved lemon peel
5 slices (small) conserved pineapple
1 large cup conserved cherries
1 lb. (after blanching) almonds - chopped

Cream butter and sugar by hand 20 minutes. Add eggs one at a time beating in well. Add flour sifted 3 times - reserve sufficient flour to cut up fruit. Line pan with buttered paper -- bake 1-1/2 hours - or 2 if deep - in oven.

Anne W. Allers

CHOCOLATE FROSTING

5 tbsp. butter
3 oz. chocolate
5 tbsp. hot milk
1-1/2 cups sifted XXXX sugar
1/2 tsp. vanilla
1/4 tsp. salt

Melt butter and chocolate together. Pour hot milk over sugar and stir until sugar is dissolved. Add vanilla and salt. Add chocolate mixture and beat until smooth and thick enough to spread.

Mrs. J. J. Lonedale

DARK FRUIT CAKE

1 lb. sugar
 1 lb. butter
 12 eggs
 1 lb. flour
 2 lbs. currants
 2 lbs. raisins
 1 lb. nuts
 1 lb. citron
 1 lb. figs, cherries
 nutmeg
 1 large tbsp. cinnamon
 1 tsp. mace
 1/3 tsp. cloves
 1/2 pt. wine, brandy or black coffee added last.

Cream butter, add sugar, mix well. Add eggs beaten until very light. Cut fruit fine and rub in flour. Mix well. Add juice and grated rind of 1 lemon. Bake 2 hours or longer.

Mrs. A. Atkinson

HOT MILK SPONGE CAKE

4 eggs	2 cups flour
2 cups sugar	2 tsp. baking powder
1 tsp. vanilla	1/4 tsp. salt
1 cup boiling milk	

Beat eggs. Beat in sugar and flavoring. Then fold in flour and baking powder. Last fold in the boiling milk. This can be baked in loaf, sheet or layers. Ice with your favorite icing.

Dorothy Haase

SPICE CAKE

2 cups sifted flour
 2 tsp. baking powder
 1/4 tsp. salt
 1/2 tsp. cinnamon
 1/2 tsp. nutmeg
 1/4 tsp. cloves
 3/4 cup sugar
 5 tbsp. softened butter
 1/4 cup molasses
 2 eggs - beaten
 1/2 cup milk

Sift flour once and measure. Add baking powder, salt, spices, sugar and sift together 3 times. Add butter and molasses. Combine eggs and milk. Add to flour mixture and beat one minute. Bake in 2 layer pans 25 minutes at 375 degrees.

MOCHA FROSTING

4 tbsp. butter - melted
 4-1/2 tbsp. strong coffee
 3 cups XXX sugar
 salt
 1/2 tsp. vanilla
 1/2 tsp. lemon flavoring

Rose F. Whalen

PRUNANA CUP CAKES

1/2 cup butter	2 tsp. baking powder
1-1/2 cups sugar	1/4 tsp. soda
2 eggs	1/2 tsp. salt
2-1/2 cups cake flour or	1/2 cup milk
2-1/4 cups regular flour	1/2 tsp. lemon extract
3/4 cup cooked cut up prunes (measure after drain-	
3/4 cup sliced bananas (1 large one)	ing)

Cream butter, add sugar and cream until fluffy. Blend in well beaten eggs. Sift flour, baking powder, soda and salt and add to creamed mixture alternately with milk and lemon extract (which has been mixed together). Blend in cut up prunes and sliced banana. Pour into well greased and floured muffin pans filling 2/3 full. Bake about 25 minutes in quick moderate oven (375 degrees). Makes 1 doz. large or 18 medium sized ones.

Mrs. Harry Frey

FUDGE BROWNIES

2 cups sugar	4 eggs
1/2 cup butter (1/4 lb.)	4 sq. chocolate
1-1/3 cups flour	1/4 tsp. salt
1/2 cup milk	2 tsp. vanilla
1-1/2 cups pecans	

Cream butter and sugar. Add well beaten eggs and melted chocolate. Sift flour and salt together, add alternately with milk. Add vanilla and nut meats with few stirs. Spread 1/2 inch thick in greased pan. Bake 20 min. in medium oven 350 degrees. Cut in squares while warm.

Mrs. A. M. Hubbard

BIRD'S NESTS

1/2 cup butter
 1/4 cup brown sugar
 1 egg yolk
 1 cup flour
 1 cup chopped nuts
 1 slightly beaten egg white
 Jam or jelly

Cream butter and sugar, add egg yolk and flour. Make into balls and dip them into the egg white and roll them in the nut meats. Press center of balls with finger. Bake for 8 minutes at 250 degrees. Take from oven and press again with finger. Return to oven and bake for 10 minutes. Fill center with jelly or jam.

Isabel K. Schwartz

FUDGE SQUARES

3 tbsp. shortening	1/3 cup milk
1 cup sugar	1 cup flour (sifted first)
1 egg	1 tsp. baking powder
2 oz. unsweetened chocolate	1/8 tsp. salt
1 tsp. vanilla	1/2 cup nut meats, not too fine

Melt shortening, add sugar and unbeaten egg. Mix well. Add chocolate melted, milk, vanilla, and flour which has been sifted with baking powder and salt. Add nut meats. Spread about 2 inches thick. Bake in slow oven 20 to 30 minutes. Cut in oblong squares while warm.

Mrs. J.C. Hansmit

GINGER CRISPS

2 cups New Orleans molasses
2 cups granulated sugar
1 cup butter
1 cup lard or Crisco
1 tbsp. vinegar

Heat the above. Then add:

1 heaping tbsp. soda
2 eggs
2 tbsp. ginger
2 tbsp. cinnamon
1 tbsp. all spice

Flour enough to roll thin.

Mrs. Harry Klare

GINGER COOKIES

2 cups molasses (dark)
1 cup Crisco
1 cup sugar
pinch salt
1 level teaspoon soda dissolved in 1 tbsp.
2 tbsp. ginger hot water

Flour enough to make stiff. Set in refrigerator over night. Bake next day.

Mrs. Elsie Ricker

BROWNIES

1/4 cup butter	1/2 tsp. vanilla
1 cup sugar	1/2 cup flour
2 eggs	1/2 cup walnut meats
2 squares chocolate	1/4 tsp. salt

Cream butter and sugar, add the beaten eggs, then the melted chocolate, vanilla, salt, flour and nut meats. Spread out in a layer 1/2 inch thick on a pan and bake in a moderate oven (350 degrees) 20 minutes. Cut into oblong strips when partially cool.

Marion Denny

OATMEAL COOKIES

2 cups rolled oats
 2 cups flour
 3/4 cup raisins
 1 tsp. soda
 1 tsp. cinnamon
 2 well-beaten eggs
 1 cup sugar
 3/4 cup shortening
 2 tbsp. cocoa

Cream sugar and shortening. Add eggs. Dissolve soda and cinnamon in a bit of water. Mix all ingredients into a stiff dough. Pat dough thin onto a baking sheet or pan. Bake 20 minutes. 375 degrees. Take from oven and cut with knife into 2 inch squares. This makes 5 dozen square cookies.

Mrs. R. R. Hyde

WALNUT ICE BOX COOKIES

3 eggs	1/2 cup butter
2 cups sugar	1 cup dates (ground)
1 cup shortening	1 cup black walnuts
1 tsp. soda	(ground)
1 tsp. vanilla	1 tsp. cinnamon
4-1/2 cups flour	1 tsp. baking powder

Mix lard (or shortening), sugar and butter. Add eggs unbeaten, then chopped nuts, dates and cinnamon. Dissolve soda in vanilla and add. Mix flour, baking powder and add to mixture. Make two or more rolls and keep in icebox over night. Cut in thin slices and bake.

Zella E. Rogers

DATE STICKS

1 tbsp. butter	1-1/2 cups flour
1 cup sugar	2 tsp. baking powder
2 eggs	1/2 tsp. salt
1/2 cup nut meats	2 tbsp. water
1 pkg. dates	1 tsp. vanilla

Cream butter and sugar, adding eggs and beat until creamy. Add the dates (chopped) and nuts (chopped). Then dry ingredients and water. Pour out thinly on large sheet pan and bake in moderate oven about thirty minutes. When cool cut in strips about 4" x 1" and roll in XXXX sugar.

Margaret Porter

VERY OLD CRULLER RECIPE

6 very small potatoes cooked
 1 heaping mixing spoon of butter
 3 eggs
 1 tsp. salt
 4 heaping teaspoonsfuls baking powder
 2 cups sugar
 1 cup milk
 8 cups flour - after sifting
 Flavor to taste with nutmeg

Cream butter, sugar well. Add the sliced potatoes
 (while still warm if possible) add the well-
 beaten eggs, milk and flavoring, then the flour,
 baking powder and salt. ~~Do not make dough too~~
 stiff. (Just as you can handle it.) Roll
 about 1/4 inch thick. Cut and fry in deep fat.
 Remove to brown paper and sprinkle with powdered
 sugar. Makes about six or seven dozen.

Mrs. Lewis R. Curlet

CRULLERS

1 egg	1 pt. flour
3 tbsp. butter (melted)	5/4 cup sugar
1/2 cup milk	2 rounded tsp.
1 tsp. nutmeg	baking powder
grated rind of 1 lemon	

Beat egg and sugar. Add butter, flavoring, milk;
 then flour to which baking powder has been added.
 Roll to about 1/4"; cut and fry in deep fat. An
 hour in the ice box makes dough easier to handle
 when rolling.

Mrs. Edw. O. Jones

BANANA CREAM COCOA TARTS

1/4 cup sugar	1 egg
2-1/2 tbsp. flour	1 tbsp. butter
1/8 tsp. salt	1/2 tsp. vanilla
1-1/2 cups milk	3 bananas
6 cocoa tart shells	

Mix sugar, flour and salt in a double boiler and add milk gradually. Cook, stirring constantly for 3 - 5 minutes or until thickened. Cover and cook 10 minutes longer. Add a little of this mixture to slightly beaten egg, mix well and return to double boiler. Cook for a minute longer stirring constantly. Add butter and vanilla. Allow to cool and fold in sliced bananas. Place in tart shells. Serves six.

TART SHELLS

1 cup flour	6 tbsp. cocoa
1/4 tsp. salt	6 tbsp. butter
1/4 tsp. baking powder	2 - 2 1/2 tbsp. milk
1 tbsp. sugar	or more

Mix and sift flour, salt, baking powder, sugar and cocoa. Cut in butter with knife. Add milk slowly, tossing mixture together lightly and use only enough milk to hold ingredients together. Roll out about 1/8" thick on floured board. Line tart pans with pastry, trim edges as desired. Prick well and bake in a very hot oven (450 degrees) for 5 to 7 minutes.

Florence R. Bahr

DATE BARS

1 tbsp. butter	1 pkg. of dates (cut
1 cup sugar	in pieces)
2 eggs	1-1/2 cups sifted flour
1 cup chopped nut meats	1 tsp. vanilla
2 tbsp. water	2 tsp. baking powder

Cream butter and sugar, add beaten eggs, nut meats and dates mixed in the flour and baking powder, water and vanilla. Spread thin on a floured pan and bake in a moderate oven. Cut in strips and sift powdered sugar over them.

Mary S. Pamp

DATE STICKS

Separate 3 eggs.
Beat yolks -- add 1 cup of granulated sugar,
add beaten egg whites.

Add:

1 cup flour) chopped
1 tsp. yeast power	
1 lb. dates	
1 cup English walnuts	

Bake in sheet pan. Cut in narrow strips while hot.

Sadie E. Foster

CREAM PUFFS

1/2 cup butter	1 cup flour
1 cup boiling water	4 eggs

Place butter and water in pan. When mixture starts to boil, add the flour all at once. Cook over a very low flame, stirring hard until the dough is very thick. Remove from fire and beat until slightly cooled. Add eggs one at a time, beating vigorously after addition of each egg. Drop by spoonfuls on greased cookie sheet. Bake at 450 degrees for 20 minutes, then reduce heat to 350 and bake 20 minutes longer. Makes 12 large puffs.

CREAM PUFF FILLING

3 cups milk	3 eggs
4 tbsp. cornstarch	1/3 tsp. salt
1/2 cup sugar	1 tsp. vanilla
1 cup whipping cream	

Scald milk in top of double boiler. Sift sugar, cornstarch and salt together and add to the well beaten eggs. Stir this mixture slowly into the scalded milk. Stir constantly until the mixture heavily coats the spoon. Add vanilla. Let cool. Add whipped cream and fill cream puffs, which have been split in half.

Mrs. Robert Dorney

"PETER PANS"

1/4 lb. butter	1 egg
3/4 cup brown sugar	1 cup pecan meats
1/4 cup white sugar	(chopped)
2 heaping tbsp. flour	

Mix and bake after dropping very small bits in greased pans. Allow plenty of space between bits. Bake about 7 minutes at 375 degrees. Cool 2 minutes before removing from pan.

Mrs. S. E. Armiger

WALNUT COOKIES

1/2 lb. butter) creamed together
1 lb. brown sugar	
Add 3 well-beaten eggs	
3 cups flour	
1 cup seedless raisins	
1/2 lb. black walnut meats	
1 tsp. baking soda dissolved in 3 tbsp. hot water	

Drop 1/2 teaspoon on cookie sheet about 2 inches apart and bake in hot oven. Mix together as in the above order.

Mrs. Thomas D. Conn

"What moistens the lip and brightens the eye,
 What calls back the past like a rich pumpkin pie".
 Whittier

PUMPKIN PIE FILLING

1 pint of pumpkin pulp	1/2 tsp. salt
1 pint of boiling milk	1/4 tsp. nutmeg
1 cup sugar	1/2 tsp. ground rice
4 eggs separated	1/2 tsp. cinnamon
butter the size of an egg	1/2 tsp. ground ginger

Add pumpkin, butter and salt. Mix thoroughly and let stand until cool. Add boiling milk, pouring it very slowly and stir continually; add sugar and spices, beaten egg yolks, and finally the stiffly beaten egg whites. Bake in deep pie plate in a quick oven for 1/2 hour.

Louise Monroe

SWEET POTATO PIE

5 large sweet potatoes boiled and run thru a ricer.	
2 eggs separated	1/2 tsp. salt
1 cup milk	2 tbsp. melted butter
1/3 cup brown sugar	6 tbsp. granulated sugar
1/2 tsp. vanilla	1/4 tsp. cinnamon

Beat the whites of eggs with the granulated sugar for the top. Bake 30 minutes or until crust is brown. Moderate oven.

Mrs. John D. Tregar

LEMON PIE

3 tbsp. cornstarch (level) juice and rind
 1-1/2 cups boiling water of one large
 3/4 cups sugar lemon
 2 egg yolks

Meringue (2 tbsp. sugar, 2 egg whites)

Cook custard until it coats the spoon, then add meringue and brown in oven.

Marion Denny

LEMON MERINGUE PIE

1-1/2 cup boiling water 3 egg yolks
 1-1/4 cup sugar 1/2 tsp. salt
 5 tbsp. cornstarch grated rind and
 1 tbsp. butter juice of 2 lemons

Melt cornstarch with little cold water. Combine sugar and water and bring to boiling point. Pour over cornstarch, remove from fire, add beaten egg yolks, cook eight minutes, add butter and salt, lemon juice and rind, let cool. Put in the baked shell. Beat egg whites; to each egg white add 1 tsp. of XXXX sugar. Spread on pie. Bake 10 minutes at 300 degrees.

PIE CRUST

1 cup flour 2 to 3 tbsp. cold
 1/3 cup Crisco water
 1/4 tsp. salt

Mrs. John Hugg

LIME CHIFFON PIE (Lemons may be used)

3 eggs
1 cup sugar
4 tbsp. lime juice (or lemon)
grated rind of one lime
small pinch of salt
3 tbsp. boiling water

Separate eggs. Beat together the yolks, one-half cup of the sugar, salt, lime juice and rind. Then add slowly the boiling water. Cook in double boiler until thick, about 10 minutes, stirring steadily. Beat the whites of eggs until stiff. Beat in the remaining half cup of sugar. Continue to beat until stiff. Then combine with cooked mixture, folding them together until well mixed. Have crust ready. Fill with the mixture and bake in a moderate oven until nicely browned.

CRUST

14 graham crackers 2 tbsp. sugar
2 tbsp. melted butter

Mix all together and pack well into pie plate.

Grace Huber

RHUBARB PIE

Into an unbaked shell put 2 cups rhubarb cut into inch pieces, mixed with 1 cup sugar, 1 egg and 3 tablespoons flour. Bake at 450 degrees for 20 minutes.

Marion Denny

ANGEL BERRY PIE

Grease well a 9" pie plate -- grease it right to the edge. Sprinkle with a complete coating of flour, but don't use all there is in the house. Shake off what seems too generous.

Beat the whites of 6 eggs with 1/4 tsp. of salt, to a stiffness, but not too dry. Add gradually, very gradually, 1 cup of sugar, beating between each addition. It's the meringue you are making. Add 1 tsp. of vanilla, and now another cup of sugar, gradually, gradually, alternately with 1 tbsp. of vinegar, beating as you go. Put the meringue into the pie plate, smoothing it out into a pile higher in the middle than on the edge. It should look more or less like a dome -- rounded, you know.

Bake 1 hour. Thirty minutes at 275 degrees Fahr. and 30 minutes at 300 degrees Fahr. It will puff, it will crack, but don't you care. This is the way of it. Cool. The top will sort of settle, but that is O.K. too. Cool until it is really cool.

Whip 1 cup of cream - stiff. Sweeten to taste and flavor with almond extract. Spread on the pie. Cut strawberries and arrange on the cream. When raspberries come, do it with them also. Don't put the pie in the refrigerator. It does no good to the meringue. Cut as you would any pie - loosen edges with a spatula first to make the coming out easier and more successful.

Angels Could Do No More!

Mrs. Albert J. Miller

CHILLED PINEAPPLE PIE

Make pie shell -- bake and cool.

Filling:-

4 egg yolks	1 tbsp. lemon juice
1/2 cup sugar	1 tsp. grated lemon
1/4 tsp. salt	rind
1/4 cup crushed pineapple	4 tbsp. lemon Jello
1/2 cup hot pineapple juice	powder

Beat yolks slightly, add sugar, salt, pineapple, lemon juice and rind. Cook in double boiler, stirring occasionally until custard coats the spoon. Add hot pineapple juice to powder. Stir until dissolved. Blend with custard mixture and cool. Make stiff meringue of 4 egg whites and add 1/4 tsp. cream of tartar and 1/2 cup sugar. Fold meringue in pie filling. Put in pie shell. Chill for 1 hour.

Virgie P. Burries

DATE PIE

1 lb. dates. Cook until tender and take thru colander.
 3/4 cup sugar
 5 well beaten eggs
 1/4 tsp. salt
 2 scant cups milk

Add all ingredients to the date pulp and bake slowly in one crust pie for about 45 minutes or until you can make a test with a knife blade and it comes out clean. Garnish with whipped cream and chopped nuts.

Mrs. Lewis R. Curlett

DREAM PIE

3 egg whites

1 tsp. vinegar

1 scant cup sugar

1 tsp. vanilla

Beat whites stiff, add sugar gradually, then add vinegar and vanilla. Pour into buttered pie pan. Place in hot oven 375 degrees, then turn heat down low and bake one hour. Slice bananas very thin over meringue and cover with 1/2 pint of cream, whipped and flavored. Instead of large shell, individual shells may be made in muffin tins and baked at low temperature for 45 minutes. These may be filled with ice cream or any other fruit desired.

Marion Denny

CANDY PIE

(No bottom crust)

Pare and core several apples and slice until the greased Pyrex pie plate is full. Take

1 cup brown sugar

1 cup flour

1/4 lb. butter

Cut as for pie dough. When 3 ingredients are thoroughly mixed and crumbly, take a spoon and cover the apples, patting the flour, sugar and butter mixture down until rather solid all over the top of the pie. Bake in oven 375 degrees until slightly browned (15 to 20 minutes). Serve cold or hot, with or without whipped cream. Tastes better hot, but cuts better cold.

Mildred Taylor

CHOCOLATE CREAM PIE

2 sqs. bitter chocolate	3 egg yolks
5 tbsp. cornstarch	1/2 cup sugar
2 cups milk	2 tsp. vanilla
1/4 tsp. salt	

Melt chocolate in double boiler. Mix eggs, milk, sugar, salt and cornstarch. Then pour into double boiler with chocolate. Cook until thick, stirring constantly. Remove from heat and add vanilla. Pour into baked pastry shell. Cover with meringue made from egg whites.

Mrs. J. Edw. Engelman, Jr.

GRAHAM CRACKER PIE

Bottom Crust

1/2 cup butter
10 graham crackers (rolled)
1/4 cup granulated sugar
Mix and put in greased pan and bake 10 minutes.

Custard

2 cups milk, yolks of 3 eggs, 2 tbsp. cornstarch, 1/4 cup granulated sugar, 2 tsp. vanilla. Cook and fill crust, beat whites of eggs with 3 tbsp. of granulated sugar and put over custard. Then sprinkle 5 rolled graham crackers over top and bake in a slow oven 25 minutes or until brown.

Margaret R. Eastwick

"The Proof of the Pudding is the Eating".
Shakespeare

APPLE PUDDING

Half fill square cake pan with sliced apples. Pour over these one cup of brown sugar, a little cinnamon and add just a little water. Let simmer on low flame while making the following batter:

1/4 cup sugar	1 cup flour
1/4 cup butter	2 tsp. baking powder
1/2 cup milk	

Spread the batter over apples and bake slowly until done. Serve with whipped cream or cream and sugar.

Mrs. J. J. Lonsdale

FIG PUDDING

Mix:

4 tbsp. Minute Tapioca
3 cups boiling water
1/2 lb. figs (cut)
1-1/2 cups brown sugar

Cook two hours in double boiler. Serve with whipped cream.

Mrs. Carlton Hannett

PUFFY CHERRY COGNAC

1 can red sour cherries	1/4 tsp. salt
3/4 cup sugar	1/4 tsp. cream of tartar
2 tbsp. butter	1/2 cup sifted cake flour
3 tbsp. tapioca	
2 eggs	
6 tbsp. sugar	

Empty cherries into a saucepan, add sugar, tapioca, and butter. Stir until mixed and cook five minutes. Pour into casserole or an 8 x 8 x 2" cake pan - set aside.

Beat yolks of the eggs, add sugar one tbsp. at a time. Fold in cake flour, add salt to the egg whites and beat until foamy, add cream of tartar. Fold lightly into the batter. Pour over the cherry mixture in the casserole and bake at 350 degrees for 30 minutes. Serve warm or cold.

Mrs. Charles W. Dudderar

LEMON RICE PUDDING

1 cup cooked rice	butter size of egg
beat 4 egg yolks	sweeten to taste
1 pint milk	
grated rind of 1 lemon	

Add to these the boiled rice. Put in a buttered baking dish and bake 1/2 hour. Beat egg whites until stiff. Add 1/2 cup of powdered sugar or more according to the sweetness you like and the juice of one lemon. Spread on the pudding and brown. Kiddies will love this dessert.

Grace Huber

APPLE TAPIOCA PUDDING (Pearl)

Put one teaspoonful of pearl tapioca and one tsp. of salt into one and one-half pints of water and let it stand where it will be quite warm, but not to cook. Peel six large tart apples, take out cores, fill with sugar, a little grated nutmeg and plenty of lemon peel. Put in a pudding dish, over these pour the tapioca, first mixing with it one tsp. of melted butter and 1 cupful, or a little more, of cold milk, and half a cup of sugar. Bake one hour. Serve with sugar and cream or a lemon sauce. Strips of lemon peel in the center of each apple will add to the flavor.

Grace Huber

SUET PUDDING (Black Plum Pudding)

Mix together:-

1 cup bread crumbs
1 cup ground suet
1 cup sugar
1 cup currants
1 cup raisins
1 cup flour to which has been added
2 tsp. cinnamon
1/2 tsp. each of cloves, allspice and nutmeg
1/2 tsp. salt
Add 1-1/2 tsp. soda to 1 cup sour milk and add to dry ingredients.
Steam 2 hours.

Mrs. Glenn Wagner

LEMON SPONGE PUDDING

2 tbsp. butter)
 1 cup sugar)
 salt) Cream

Add:

yolks of 2 eggs
 2 large tbsp. flour
 1 cup milk
 juice of one lemon

Last, fold in 2 stiffly beaten egg whites. Pour into casserole and set in a pan of water. Bake in 325 F. oven until brown on top. Takes about 3/4 hour to bake. If the lemon is small, use a little less sugar. To serve put spoonfuls upside down in dish and put the custard part on top.

Mrs. John Mallen

QUEEN PUDDING

1 pt. bread crumbs
 1 pt. milk
 2 egg yolks

1/2 cup sugar
 grated rind of 1 lemon
 piece of butter

Bake until done (1 hour). Spread over top, layer of jelly or preserves. Pour over stiff whites of eggs, into which has been stirred 1/2 cup sugar and juice of lemon. Brown in oven a few minutes.

A. Daneker

ORANGE RICE PUDDING

Boil $1\frac{1}{3}$ cup of rice in 1 qt. milk until rice is very soft. Add to this while hot:

3 egg yolks	grated rind of 1 orange
$\frac{3}{4}$ cup sugar	pinch of salt

Mix all and cook, until like boiled custard. If too thick, add a little cold milk. Put into a baking dish. On top add whites of 3 eggs beaten very stiff with 4 tbsp. of powdered sugar and juice of orange. Brown in oven and serve cold.

Lulu Horsey

BROWN BETTY DELUXE

6 apples
1 cup water
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{2}$ tsp. cinnamon
15 graham crackers (rolled)
 $\frac{1}{2}$ cup light brown sugar
1 tsp. grated lemon rind
3 tbsp. chopped pecans
 $\frac{1}{4}$ cup butter

Pare, core and quarter apples. Add water and cook, covered until tender. Stir sugar and cinnamon. Pour into a greased shallow baking dish. Sprinkle with mixture of crumbs, brown sugar, lemon rind and nuts. Dot with butter. Bake in a hot oven.

Margaret B. Hackney

ORANGE ICE BOX CAKE

2 cups orange juice	grated rind of orange
1 cup sugar	juice of 1-1/2 lemons
2-1/2 tbsp. cornstarch	1/2 pint of cream

Cook in double boiler until thick, about 20 min. Cool. Whip 1/2 pint cream, fold in first mixture, spread between and on top of 2 sponge layers. Set in ice-box over night.

Mrs. John Hugg

CHOCOLATE ICE-BOX CAKE

1 cake Nestles' semi-sweet chocolate (7 oz.)	
3 eggs (beaten separately)	
1/2 tsp. vanilla	1 doz. lady fingers
dash of salt	1/2 pint cream

Melt chocolate over hot water, add yolks of eggs, salt and vanilla, then whites. Do not cook. Line small bowl with lady fingers split in half. Chill over night in ice-box. Turn out. Ice with whipped cream.

Marion Denny

A DELICIOUS DESSERT

10 or 12 honey graham crackers
 1 cup whipped cream
 1 tsp. vanilla
 1 small can crushed pineapple - drained

Whip cream and add vanilla. Reserve $\frac{1}{4}$ of whipped cream. Fold remainder of cream into drained pineapple. Spread on each side of each cracker and stand on edge, cover with reserved cream. Let stand in electric refrigerator three hours.

Mrs. Frank Reed

CHILLED HALF CANTALOUPE

Half cantaloupes, chilled boiled rice, walnut pieces (black walnuts are delicious) and your favorite hot chocolate sauce.

Mix rice and nuts. Add vanilla flavoring to taste. Pack in cantaloup halves. When ready to serve, cover with a hot chocolate sauce. This makes a delicious dessert.

Mary Maythe Klotzman

EMERGENCY DESSERT

Place a half peach, canned or fresh, on individual plates. Fill cavity with cookie crumbs. Top with slightly sweetened whipped cream. Place a red cherry on top.

Note: Stale macaroons, crumbled, are especially good.

Mary Maythe Klotzman

CRANBERRY SHERBET

1 lb. cranberries
2 lemons
2 cups (or more) sugar
3 cups water
1 tsp. vanilla

Wash and clean 1 lb. cranberries. Cover with water. Cook until soft. Mash through a colander. To this pulp, add 2 cups sugar and 3 cups water. Cook until the mixture comes to a good boil. Cool. Add juice of 2 lemons and 1 tsp. vanilla. Stir well and place in freezing unit of refrigerator. This makes 6 servings and takes the place of cranberry sauce with fowl. Canned cranberries may also be used.

Mrs. John G. Norman

CRANBERRY SHERBET

1 qt. cranberries	2 cups sugar
4 cups water	1 egg white

Boil water and cranberries 5 minutes. Put through sieve, add sugar. Put in ice tray of refrigerator and let stiffen slightly. Remove from refrigerator and add stiffly beaten egg white. Return to ice box and freeze.

Mrs. Leslie P. Bloomer

BISCUIT TORTONI (Ice Cream)

1 pt. whipping cream	1 tsp. almond extract
12 macaroons	1/2 tsp. vanilla
1 cup milk	

Break macaroons up very fine and soak them in 1 cup milk for 1/2 hour. Whip cream until stiff. Add almond and vanilla extract; last add milk and macaroons. Put in refrigerator pan and freeze for about 4 hours. Stir occasionally. Serves about four people.

Mrs. H. Roby Farnoll

WATER ICE

1 can pineapple juice)	Boil
5 oranges - juice)	1 cup water
3 lemons - juice)	1 cup sugar
	10 minutes

Dissolve 1 envelope Knox gelatine in 1/4 cup cold water. Add syrup. Dissolve and cool. Add fruit juice. Freeze in coldest tray in the refrigerator.

Mrs. Lewis R. Gurlett

CHOCOLATE ICE CREAM

Cook 1 can Eagle Brand (sweetened) milk and two squares of chocolate in double boiler until smooth. Add 1 cup cold water and one large can Pet milk. Mix together. Pour into ice box tray and freeze.

Mrs. Thomas Carr

MACAROON ICE CREAM

12 macaroons
1 box marshmallows
1 cup milk
1/2 pt. whipping cream
1 tsp. almond flavoring

Melt marshmallows in a cup of hot milk until dissolved. Cool. Fold in half pint of whipping cream which has been whipped to usual consistency. Add flavoring and macaroons that have been broken into small pieces. Put in refrigerator tray and freeze. Stir several times.

Mrs. Philip F. Hambach

CINNAMON MOUSSE

3 inch stick of cinnamon
3/4 cup milk
1 pkg. vanilla pudding
1-1/2 cup milk
1/2 cup sugar
1 cup cream (whipped)

Heat the milk with cinnamon. Strain. Add to pudding with 1-1/2 cup milk. Bring to a boil, stirring constantly. Remove from fire. Add sugar. Cool. Pour into tray and freeze about one hour or until thickened. Stir in whipped cream. Freeze quickly - about 3 or 4 hours.

Mrs. Harry Frey

"Sweet's to the Sweet"
Shakespeare

CHOCOLATE CARAMELS

4 blocks chocolate
2-1/2 cups granulated sugar
1 cup milk
1/2 cup each of the
1 tsp. vanilla

Boil until it makes a soft ball in ice water.
Remove from stove. Add butter and vanilla.
Allow to stand for about eight minutes. Beat
until creamy. Pour into greased pan.

Sue J. Linthicum

FERT'S FUDGE

3/4 lb. bitter chocolate
1/4 lb. butter (less 1 inch)
1 lb. XXX sugar
1 egg
1 tsp. vanilla

Melt chocolate and butter in double boiler.
Cool - drop in egg and part of sugar. Beat
and put in rest of sugar. Black walnuts or
pecans make this excellent. (This is always
sure).

Mary Edythe Klotzman

GRACE'S MINTS

$\frac{1}{8}$ lb. butter	$\frac{2}{3}$ cup cream
1 lb. XXXX sugar	$\frac{1}{8}$ tsp. salt
6 drops mint flavoring	

Cream butter, sugar and salt. Add mint flavoring according to taste. Add cream slowly until mixture is stiff enough to handle. Add food coloring if color is desired. Divide mixture in two portions. Roll each into long taffy-like strips until the thickness of one's finger. Allow to set for one-half hour. Cut into small "mint like" pieces.

Grace Wever Gault

UNCOOKED FUDGE (Very easy)

Melt one bar of dipping chocolate. Add $\frac{1}{8}$ of a pound of butter. Work in 1 cup of confectioner's sugar. Add 2 eggs, stir well and add another cup of sugar, $\frac{1}{2}$ cup of nuts and 1 tsp. vanilla. Pour into buttered pan and set in refrigerator.

Mrs. A. M. Hubbard

SEA FOAM

2 cups brown sugar	1/2 cup nut meats
1/2 cup water	1 tsp. vanilla
white of 1 egg	

Boil sugar and water until it forms a ball when dropped in cold water, then pour slowly into the stiffly beaten egg white. Add vanilla and nuts, beat until stiff.

Mrs. A. M. Hubbard

PEANUT BRITTLE

1 cup granulated sugar
 2 cup salted peanuts
 1 heaping tbsp. butter

Place butter and sugar in iron frying pan and melt. When it comes to a bubbling boil, then stir in the peanuts which have been rolled with the rolling pin. Spread thin on a buttered cookie sheet immediately to cool.

Bea Stoner

CASSEROLE POTATO FILLING

6 medium potatoes (boil and mash)
1 large onion (chopped fine)
4 pieces celery (chopped fine)
1 cup bread (cut in $1/4$ " cubes)
1 tsp. parsley (chopped fine)
salt and pepper

Cook onion and celery in a large piece of butter until tender. Add bread and parsley, letting bread absorb remaining butter. Fold into fluffy mashed potatoes. Place in casserole and bake 15 minutes in moderate oven. (A very good way to use left-over mashed potatoes).

Mary Edythe Klotzman

CASSEROLE OF GIBLETS
(fine)

Giblets are covered with boiling water, well seasoned, and simmered until tender. Cool in liquid, drain, chop, and saute in a little butter. Cook $1/2$ lb. spaghetti in boiling salted water -- rinse in cold water. Just before dinner add to the giblets 1 tsp. curry powder, 1 tsp. lemon juice, salt, pepper, and liquid in which giblets were boiled. Simmer a few moments, then add 1 cup tomato juice and the spaghetti. Cook until ingredients are thoroughly heated and serve in a wreath of parsley.

Mary Edythe Klotzman

WUNZAWESK

Save meat and vegetable left-overs, also any essence or broth that will lend to seasoning. Cook meat until tender. Grind meat and vegetables; add broth from meat, enough to moisten mixture. Season with salt, pepper, a bit of onion, garlic if liked and a dash of spice is very good.

Cut green peppers in halves, drop in boiling salt water and cook for 15 minutes. Fill peppers with meat mixture, place in buttered baking dish, sprinkle with bread crumbs. Bake until brown.

Mary Edythe Klotzman

POTATOES A LA CASSEROLE

Grease casserole with butter. Cover bottom with bread crumbs. Then put in layer of raw potatoes sliced medium thin, add a little salt, pepper, and pieces of butter. Continue this method of a layer of potatoes, salt, pepper and butter, no bread, until casserole is filled. Salt, pepper and butter on top. No milk or water. Put cover on casserole and bake in oven 350 degrees for an hour and ten minutes. Can be served from casserole or turned out in dish. Very good.

Mrs. M. S. Pearce

CHEESE SOUFFLE

Butter - 3 tbsp.
 Flour - 3 tbsp.
 Milk - 1 cup
 Salt - 1 tsp.
 Cayenne few grains
 Raw or processed American cheese grated: 1-2/3 cups
 Eggs - 4

- 1) Melt butter, add flour, blend well.
- 2) Gradually add milk, continue to cook while stirring until thick and smooth. Add salt and cayenne.
- 3) Add cheese, stir over very low heat until cheese is thoroughly melted. Remove from heat.
- 4) Beat egg yolks, add to first mixture, set aside to cool.
- 5) Beat egg whites until stiff, but not dry. Gradually fold cheese mixture into egg whites - do not use stirring motion.
- 6) Pour into 1-1/2 qt. casserole and bake in slow oven (300°) for 1/2 hour or in hot oven (425°) for 25 minutes.

See Stoner

CHEESE FLUFF

2 cups bread crumbs
 2 eggs
 2 cups milk
 1/2 lb. cheese, grated and rubbed thru sieve.
 Butter and salt to taste.

Mix together. Bake in moderate oven. (Broth from vegetable may be used in place of milk).

Mrs. Wm. Lenz

GLORIFIED HAM AND EGGS

Place a layer of hard boiled eggs (halved) in casserole. Over this spread large dices left-over cooked ham. Pour over this thin white sauce until the ham and eggs are covered. Sprinkle with buttered bread crumbs, a little grated cheese and a dash of paprika. Bake until brown.

(Note:- This originally was Clarabelle Johnson's recipe, Soprano Soloist at St. Marks Church)

Mrs. Chas. W. Dudderar

BAKED BEANS

2 lb. navy beans	4 tbsp. dark brown sugar
1/4 small bottle Heinz's	salt - pepper
tomato catsup	1/2 lb. bacon cut in
	small cubes

Soak beans about an hour. It is easier to pick them over after they are soaked. A bean jar, or gallon crock is most appropriate for baking. Cover well with cold water and bake slowly all day.

There are two kinds of small white beans -- the small hard white one is called the navy bean. This is the proper bean to bake; the other bean will be mushy. Do not be afraid of baking too long.

Mary Edythe Klotzman

APRICOT PINEAPPLE MARMALADE

1 lb. dried apricots
8 cups crushed pineapple
2-1/2 cups water

Soak apricots in 2-1/2 cups of water overnight. Drain, put them thru grinder, add pineapple and 3/4 cup sugar to each cup of fruit mixture.

Add water in which apricots soaked. Cook until thick.

Hilda DeVries Davies

"DRAGON'S BLOOD"

(Sparkling sauce as fiery as its name
to be poured over scrambled eggs)

1 cup catsup
3 heaping tsp. of horseradish
1 pinch cloves
sprinkle of salt, pepper and paprika
1 heaping tsp. chili powder

Heat combined ingredients to the boiling point. Arrange scrambled eggs on hot platter and pour this hot sauce over them. Serve immediately.

Mrs. Harry Frey

CRYSTALLIZED APRICOTS

Crystallized dried apricots are delicious. Wash and soak the apricots over night. Steam them the following morning until the skins are tender, but not quite so fragile as for other cooking processes. Have prepared a thick candy sirup - about 2 cups sugar to $\frac{3}{4}$ cup water or the juice from the drained apricots. Boil until clear and smooth and add as much fruit as can be stirred in without crowding. Dip out each piece as it grows clear and place on lightly oiled platter. Let dry for several days; then roll in powdered sugar.

Mary Edythe Flotman

GRAPEFRUIT PEEL

Soak two grapefruit halves (out of which fruit has been removed) in water a couple of hours. Drain, again cover with water to which $\frac{1}{2}$ tsp. baking soda has been added. After it has come to a boil, cook for 5 minutes. Drain and repeat same process, omitting the baking soda. Cut rind in thin strips; cover with water and again cook for 5 minutes. Drain, add $\frac{1}{2}$ cup sugar and simmer until it becomes transparent, watching to prevent sticking. Remove and with fork, while hot, roll in granulated sugar.

Grace Waver Gault

BAKED ORANGES

Cut tops of medium sized oranges and core. Put in center of each 4 tbsp. sugar and 1 tsp. butter. Place in pan half full of water. Bake in slow oven one hour. Remove to serving dish and pour over sauce made as follows:

Thicken syrup left in pan with cornstarch and serve hot.

(Suitable for either dessert or entree).

Mary Edythe Klotzman

SUGAR SHORT CUTS

Pamper your sweet tooth, if you will, in spite of sugar rationing. Here are the sugar equivalents of fruit juices:

1 - 8 oz. glass of orange or pineapple juice =
5 tsp. of sugar (plus Vitamin C)

4 oz. of prune juice = 6 tsp. of sugar

4 oz. of unsweetened grapefruit juice = 2 tsp.
sugar

"A WORD TO THE WIVES"

A tsp. of salt added to the water in which eggs are cooked will prevent premature cracking.

Add a tsp. of lemon juice to the water in which rice is boiled to insure whiter, fluffier rice.

Try dropping a tsp. of peanut butter into each compartment of your muffin tin before pouring in the batter. This gives the muffins a delicious, nutty flavor.

Put a tbsp. of vinegar into water in which glasses are rinsed. It gives them a luster.

To help keep your plastered wall from cracking when you're hanging pictures with nails, heat the nails first and they will then more easily go thru paper or plaster.

The end of the curtain rod will slip easily thru the upper hem of curtains if the finger of an old leather glove is slipped over it.

HOUSEHOLD HINTS

Fish taste will be removed from pan by boiling 1 tsp. mustard in it for a few moments.

Keep lemons in water in ice box to keep soft - change once a week.

Soda size of pea added to each quart of rhubarb or gooseberry reduces amount of sugar required.

To clean silver, put it in 2 qts. water, 2 tbsp. salt and 1 cf soda in old aluminum kettle. Important that silver touches the aluminum.

Iodine is useful for covering scratches on mahogany furniture.

Add pinch baking powder to mashed potatoes to make light and fluffy.

Add salt to gravies and cream soups just before removing from fire as salt often curdles milk.

Gum camphor placed in the box of silver keeps it from tarnishing.

Stale bread will remove smudges and stains from wall paper or painted walls.

When boiling anything, grease top edge of pan with butter and it will never boil over.

To insure mealy potatoes, cut small slice off each end before putting them into the oven.

One cup sliced rhubarb added to blue or black berry pie improves flavor.

A pinch cream of tartar in fudge or boiled frosting will prevent sugaring.

